AMENDMENT TO THE CLAIMS

The following claim set replaces all prior versions, and listings, of claims in the application:

1. (currently amended) A process for preserving ~~fresh~~ post harvest produce comprising the step of coating ~~the~~ an exterior surface of the post harvest produce with a coating composition comprising an aqueous emulsion of from about 0.25 to 25% by weight of the polyvinylidene chloride copolymer, and from about 0.0005 to 10% by weight nonionic surfactant.

2. (currently amended) A process as set forth in claim 1, wherein the polyvinylidene chloride copolymer ~~consists of~~ is formed of co-monomers selected from the group consisting of polyvinylidene chloride-co-, acrylic acid, styrene, vinyl chloride, ~~or combinations of the aforementioned co-monomers~~ and combinations thereof.

3. (currently amended) A process as set forth in claim 1, wherein the nonionic surfactant is at least one selected from the group consisting of octylphenol ethoxylates, nonylphenol ethoxylates, and ~~Triton X45, Tergitol, and~~ polysorbates ~~or dioctyl sodium sulfosuccinate~~.

4. (currently amended) A process as set forth in claim 1 wherein the coating composition includes from about 0.05 to about 0.1% by weight of an antimicrobial ~~antimicrobrials~~.

5. (currently amended) A process as set forth in claim 1 wherein the coating composition includes from about 50 to about 1000 parts per billion of a fungicide ~~fungicides~~.

6. (original) A process as set forth in claim 1 wherein the coating composition includes about 0.005 to 0.1% polydimethylsiloxane.

7. – 11. (cancelled)

12. (new) A process for preserving post harvest produce comprising coating an exterior surface of the post harvest produce with a produce-preserving effective amount of a coating composition comprising an aqueous emulsion of polyvinylidene chloride copolymer, and at least one non-ionic surfactant which is selected from the group consisting of octylphenol ethoxylates, nonylphenol ethoxylates, and polysorbates.